

**We claim:**

1. An enzymatic process for the prevention of development of pacha taint in CTC tea which comprises:
  - (i) mixing the enzyme in a solvent to form an enzyme solution;
  - 5 (ii) spraying the enzyme solution homogeneously on rolled and distorted tea leafy material used in the black tea manufacturing process;
  - (iii) fermenting the enzyme solution sprayed rolled and distorted tea leafy material obtained at the end of step (ii)
  - (iv) drying the fermented material obtained in step (iii).
- 10 2. A process as claimed in claim 1 wherein the enzyme solution prepared in step (i) comprises a mixture of enzymes, which are suitable for lipid degradation.
3. A process as claimed in claim 1 wherein step (ii) is carried out at a spray rate of one litre of solution in 5 - 8 minutes.
4. A process as claimed in claim 1 wherein the fermentation in step (iii) is carried out  
15 while maintaining a temperature in the range of 25-30°C and while mixing the tea material thoroughly.
5. A process as claimed in claim 1 wherein the tea material is dried in step (iv) using a Fludised Bed Dryer and at a temperature in the range of 130 -140°C.
6. A process as claimed in claim 1 wherein the enzyme used in step (i) comprises a  
20 mixture of any of lipase, lipoxygenase, alcholdehydrogenase and materials containing the enzymes in optimized quantities selected from yeast and enzymes from soy bean.
7. A process as claimed in claim 1 wherein the solvent is water.

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